

Space Nutrition



Volume 3

Food for Flight

Issue 7

Stress Matters

Do you think you could share your classroom with 2 of your closest friends for 6 months, 24 hours a day, away from everyone else you know? Would you be homesick?



Curiosity Corner

Kevin from Pennsylvania asks, "Do astronauts need to eat more, less or just the same while they are in space?"

Astronauts need to eat just as many calories in space as they do on Earth. That usually surprises people, but we have done studies to prove this.

Send your comments or questions to:

Space Nutrition Newsletter Nutritional Biochemistry Laboratory Mail Code SK3 NASA – Johnson Space Center Houston, TX 77058 In one sentence, the job of the Nutritional Biochemistry Laboratory is to figure out how much of each nutrient (calories, calcium, vitamins, other minerals, you name it) the body needs during space flight. As we find out new information about these nutrient requirements, it is handed over to specialists in NASA's Space Food Systems Laboratory. They have the tough job of developing foods and menus that will not only meet these nutrition requirements, but also get through the many other constraints that are put on space foods.



Preparing food to eat on orbit is a challenge - no crumbs are allowed and the food must not float away while an astronaut is trying to eat it. Another challenge for food system developers is handling trash. Wrappers and empty packages must be compressible to minimize trash volume on the spacecraft. The garbage truck doesn't stop by the International Space Station, and there are very few opportunities to get trash off the vehicle. In fact, trash is disposed of only when vehicles such as the Shuttle, the Soyuz capsule, and the Progress cargo vehicle depart. These are just a few of the challenges of developing space foods. The NASA Space Food Team does a great job of meeting these challenges, and of developing foods that the astronauts will like during their space missions.

Did you know?

- Food storage is a big issue for space travelers. Today no freezers or refrigerators for food exist on spacecraft, so the food must be "shelf-stable" and not spoil over a period of at least 6 to 12 months. Food for a Mars mission will need to be stable for up to 5 years!
- None of the U.S. space foods are served in tubes. Most are either dehydrated, in natural form, or thermostabilized (heated to high temperatures and packaged in cans or closed pouches).
- Taste and texture (how the food feels in your mouth) are very important for space travelers. Many taste tests are conducted when new foods are being developed.
- Before each mission, astronauts select their favorite foods from the available flight foods. Before the mission, they taste the foods they have selected to make sure that they really do like them. The most popular space food is shrimp cocktail.



Word of the Month

<u>Scavenger</u>

Can you guess what this word means? Look for the meaning of the "Word of the Month" in the next issue of Space Nutrition.



Solution to last month's crossword:

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On March 1, 2004, a NASA webcast will feature food and nutrition. To view this, join Earth Crew!

http://edspace.nasa.gov/index.html

Check out these cool NASA links for more fun space science and space food facts!

http://spaceflight.nasa.gov/spacenews/factsheets/http://www.nasa.gov/audience/forkids/index.htmlhttp://www.spaceflight.nasa.gov



Check out the Nutritional Biochemistry Laboratory's website for more information about nutrition and space.

http://haco.jsc.nasa.gov/biomedical/nutrition/